

## **PENGARUH PENAMBAHAN RESIDU DAGING EKSTRAKSI ALBUMIN IKAN GABUS (*Ophiocephalus striatus*) YANG BERBEDA TERHADAP KUALITAS NUGGET IKAN**

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### **ABSTRAK**

Ikan gabus merupakan jenis ikan yang mudah ditemukan di perairan umum seperti danau, rawa dan sungai di Indonesia. Selama ini ikan gabus yang diekstrak akan menghasilkan filtrat dan residu. Pada penelitian ini, residu daging ekstraksi dimanfaatkan untuk diversifikasi produk nugget. Nugget merupakan produk diversifikasi pangan yang mempunyai nilai organoleptik yang baik karena olahan nugget lebih diterima dikalangan masyarakat untuk di konsumsi dan bau amis dari ikan tidak berasa. Nugget yang ditambahkan residu daging ikan gabus mempunyai tujuan untuk meningkatkan nilai protein dan albumin. Tujuan dari penelitian ini adalah mengetahui pengaruh residu daging ikan terhadap kualitas nugget ikan gabus, pengaruh penambahan residu daging ikan gabus terhadap kadar albumin nugget ikan dan mendapatkan penambahan residu daging ikan yang optimal yang menghasilkan nugget ikan gabus dengan kualitas paling baik. Perlakuan dari penelitian ini adalah konsentrasi residu daging ekstraksi yang berbeda. Parameter uji pada penelitian ini adalah kadar albumin, lemak, protein, air, abu, karbohidrat dan organoleptik. Hasil penelitian diolah menggunakan Rancangan Acak Lengkap (RAL) sederhana dengan 3 kali ulangan.

Hasil penelitian memberikan pengaruh yang beda nyata terhadap kadar albumin, kadar protein, kadar lemak dan kadar karbohidrat. Namun, memberikan pengaruh yang tidak beda nyata terhadap kadar air dan kadar abu. Dan memberikan pengaruh yang nyata terhadap nilai organoleptik nugget ikan gabus. Perlakuan terbaik konsentrasi residu daging terdapat pada perlakuan E dengan konsentrasi daging 375 g, dengan kadar albumin 1,6428%, kadar protein 6,5257%, kadar lemak 0,6699%, kadar air 42,5067%, kadar abu 1,5731%, kadar karbohidrat 47,9260%, nilai organoleptik aroma 5,3222%, warna 5,6555%, rasa 5,1000% dan tekstur 5,2444%.

**Kata kunci :** *Ophiocephalus striatus*, konsentrasi residu daging ikan gabus, albumin, nugget

### **ABSTRACT**

Snake head fish is a type of fish that easily found in general waters such as lakes, swamps and rivers in Indonesia. During this time, the extracted snake head fish would produced filtrate and residue. In this research, the extracted of meat residue was used for diversification of nugget product. Nugget is a diversification product of foods that have a good organoleptic value because it was more acceptable in society to be consumed and also the fishy smell did not appear. The meat residue of snake head fish that have been added into the nugget aims to increase the value of protein and albumin. The purposes of this research were to determine the effect of fish meat residue for the quality of snake head fish nugget, the effect of addition of snake head fish meat residue towards the albumin content in fish nugget and to obtain the optimal addition of fish meat residue that produce the snake head fish nugget with the highest quality. The treatment in this research was the different concentration from the extracted fish meat residue. The test parameters in this research were the contents of albumin, fat, protein, moisture, ash, carbohydrate and organoleptic. The results were analyzed using the simple completely randomized design (CRD) with 3 repetitions.

The results gave a real different effect towards the content of albumin, protein, fat and carbohydrate. However, it did not give the real different effect towards the contents of moisture and ash. So that this results show the significant influence on the organoleptic value in snake head fish nugget. The best treatment of the concentrations of meat residue were found in treatment E with the proportion of meat residue in the amount of 375 g, with the albumin content was 1,6428%, protein content was 6,5257%, fat content was 0,6699%, moisture content was 42,5067%, ash content was 1,5731%, and carbohydrate content was 47,9260%, the organoleptic value of aroma was 5.3222%, color was 5.6555% , flavor was 5.1000% and texture was 5.2444%.

**Keywords :** *Ophiocephalus striatus*, the concentration of snake head fish meat residue, albumin, fish nugget